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[54]	PARTIAL HYDROLYSATE OF WHEY PROTEINS, ENZYMATIC PROCESS FOR THE PREPARATION OF THIS HYDROLYSATE, AND HYPOALLERGENIC DIETETIC MILK FOOD CONTAINING IT
r= =1	DIETETIC WIER FOOD CONTAINING IT

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[58]	. ,	426/41, 42, 63, 657,

426/491, 495, 656, 580; 435/213

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The invention relates to biotechnology. It concerns a partial hydrolysate of whey proteins which contains no residual whole proteins characterized in that it contains peptides spread over the following distribution, as a function of their molar mass:

ABSTRACT

Molar mass (g per mole)	Proportion by weight (as g peptides per 100 g total peptides)
MM>5000	0-5
5000>MM>3500	15-25
3500>MM>1500	20-30
1500>MM>500	35-45
MM<500	5-10

as well as the free amino acids; the free amino acid content of the hydrolysate being less than 10% (calculated as grammes of nitrogen per 100 grammes of total nitrogen), as well as an enzymatic product for its preparation:

Application to the production of dietetic milk foods.

6 Claims, No Drawings